

# lime wit

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **90 min** at **63C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	20 min	13.2 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	10 g	Secondary	2 day(s)
Flavor	sok z limonki	500 g	Secondary	2 day(s)
Flavor	skórka z limonki	5 g	Secondary	2 day(s)

## Notes

- Podział warki na 2 części. Na cichą do jednej limonka + skórka, do drugiej limonka + trawa cytrynowa.  
*May 25, 2018, 9:16 AM*